



Pistachio and raspberry dragees

Code	Ingredient	Brand	g	%	g/kg
45151042	Cantonese pistachio	Sosa	500	38,24	382,41
	Raspberry couverture		800	61,19	611,85
58320000	Chocolate Cover	Sosa	7,50	0,57	5,74
	for 1,3 kg	Total	1307,5		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.

Arrange the cantonese pistachios on a tray and put them in the freezer for 15 minutes to catch cold. Then pour the pistachios into the Confi Kit and start spinning at minimum speed. Pour the raspberry couverture slowly, with the help of a pastry bag, so that it disperses regularly. It is important that during the process the temperature is controlled and does not exceed 22 °C to prevent the couverture from melting. It is interesting to combine cold and heat to obtain a well rounded dragee. Once the process is finished, remove the drum and let the couverture crystallize overnight. After this time, pour the dragees back into the Confi Kit and start at low speed. Add the Chocolate Cover slowly with the help of a pipette to integrate it regularly and let the dragees rotate for 20 minutes. Remove and reserve.

Raspberry couverture

Code	Ingredient	Brand	g	%	g/kg
00301580	Ariaga Blanche 30% couverture	Valrhona	1000	72,73	727,27
00260014	Cocoa butter	Sosa	125	9,09	90,91
44050302	Freeze-dried raspberry powder	Sosa	250	18,18	181,82
	for 1,3 kg	Total	1375		1000

Melt the couverture at 40 °C and pour 30% of it in the conching machine together with the raspberry powder. Add a little more couverture if it's necessary. The dough should be fluid enough for the conching machine to refine the product well. The process can last from 30 minutes to several hours depending on the type of freeze-dried product used. Once well refined add the rest of couverture and cocoa butter. Conch 5 minutes more until a homogeneous couverture is obtained. Temper to 28-31 °C and use.